

WEEKLY MENU






from 23.04.2018 to 27.04.2018

varied salad buffet each day



main dish

alternative dish

Monday	<p>chicken escalope ^(A;a1;l; in traces: C;G) with rice and fruity curry sauce ^(G;l;J) cherry yoghurt ^(G)</p> 	<p>potato pockets ^(G; in traces: A;C;l;K) with creamy broccoli vegetable ^(G) cherry yoghurt ^(G)</p>
Tuesday	<p>pasta ^(a1) with cheese basil sauce ^(a1;G) apple or pear</p> 	<p>soy nuggets ^(A;a1;F; in traces: C;G;l;J;K) with vegetable risotto (corn, tomatoes) and quark dip ^(G) apple or pear</p>
Wednesday	<p>fish fingers ^(A;a1) with parsley potatoes, lemon and melted butter ^(G) stirred lime quark ^(2;G;L)</p> 	<p>stuffed bell pepper (cereals, mozzarella) ^(1;2;A;G) with rice and tomato sauce stirred lime quark ^(2;G;L)</p>
Thursday	<p>cream goulash (pork) ^(a1;G;H) with noodles ^(a1) fruit yoghurt (strawberry, raspberry or peach) ^(G)</p> 	<p>herbal cauliflower ^(a1;G) with boiled potatoes fruit yoghurt (strawberry, raspberry or peach) ^(G)</p>
Friday	<p>rice pudding ^(G) with warm cherry ^(in traces: A;C;F;G;H) or cinnamon and sugar mashed apples ⁽³⁾</p> 	<p>cheese tortellini ^(A;a1;G) with vegetarian Bolognese ^(A;l) and grated hard cheese ^(1;2;G) mashed apples ⁽³⁾</p>

Please notice indication of ingredients in case of food allergies or intolerances. We use iodized table salt. Subject to change without prior notice.



with this logo labeled dishes are prepared according to DGE quality standard for school lunch and are certified by *Deutsche Gesellschaft für Ernährung* (DGE) e.V. The daily changing salad bar is a further offer in addition to the menus.